

From Tradition Inspired, From Nature We Get Power.



From 2004 to Today....



OUR PRODUCTS



ESAM (IRAQ FLOUR)

In all kinds of stone oven and electric oven
It is suitable for cooking.
The desired softness and consistency in the final product
shine is achieved.
Water lift is high.
The number of pieces is high.
It does not cause the bread to break or crack.

PRODUCT VALUES

Ash 0.50% max
Humidity 14.5 max
Protein 11.5 min

MOBAK FLOUR (BREAD WHEAT FLOUR)

All kinds of stone oven and electric
It is suitable for cooking in the oven.
Desired softness in the final product
and shine is achieved.
Water lift is high.
The number of pieces is high.
It does not cause the bread to break or crack.

PRODUCT VALUES

Ash 0.50% max
Humidity 14.5 max
Protein 11.5 min



MOBAK (PITA FLOUR)

It is suitable for all kinds of pita production.
It removes high amounts of water and ensures excess product.
The pitas are opened without tearing.
It cooks in a short time.
It maintains its freshness for a long time.
It gives the desired color and flavor in the final product.

PRODUCT VALUES

Protein 10.5 min
Ash 0.70% max
Humidity 14.5 max

OUR PRODUCTS



SUPER DON'T WRITE (MACHINE DOUGH)

All kinds of machine dough and machine lavash
It is suitable for manufacturing.
It opens easily and does not tear.
It removes high amounts of water.
The dough sheets do not stick together when
placed on top of each other.
The desired color can be achieved.

PRODUCT VALUES

Protein 12 min
Ash 0.60% max
Humidity 14.5 max

DOUBLE BUNDLE (FLOUR FOR PASTRY MAKING)

It is suitable for the production of all kinds of bakery
products, cakes and pastries.
The products swell.
It maintains its freshness for a long time.
The pore structure becomes homogeneous.
Standard product is obtained.

PRODUCT VALUES

Protein 12 min
Ash 0.65% max
Humidity 14.5 max



ORSEN (BAGEL FLOUR)

It is suitable for all bagel types.
The desired color and crispness of the product can be achieved.
Water lift is high.
It provides freshness by creating a thick dough.

PRODUCT VALUES

Ash 0.65% max
Protein 10.5 min
Humidity 14.5 max

ABOUT US

In 2004, by producing and processing grain products with taking advantage of the fertile lands of Çukurova. Our factory, which we established with the aim of providing quality, has passed its 20th anniversary. In this process We moved forward with the thought of how we could go further every year.

By bringing our factory together and with developing technology, we will be able to produce with increased capacity in 2012 and 2020. and we further strengthened our processing steps. Achieving 42% growth every year Particularly Middle Eastern countries in the Mediterranean Exporters' Association with our reliable trade approach We became one of the top exporting companies. Eco-friendliness and sustainability Our Ges project, which we established in Saimbeyli district of Adanan, acting with sensitivity Thanks to the 3mW project, the first of which was completed in 2023 and continues to be developed continuously. We meet a large portion of our energy needs with our renewable energy investments. We produce.

In our country, we always provide support to many international aid organizations, especially the Red Crescent. Mobak Un family, which supports women, increases its staff by 8% every year and also It also provides employment to employees.

After 20 years in the industry, we will continue to be innovative in the future by preserving our understanding of quality and trade. We aim to develop solutions and increase our effectiveness in the global market.

CERTIFICATE



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